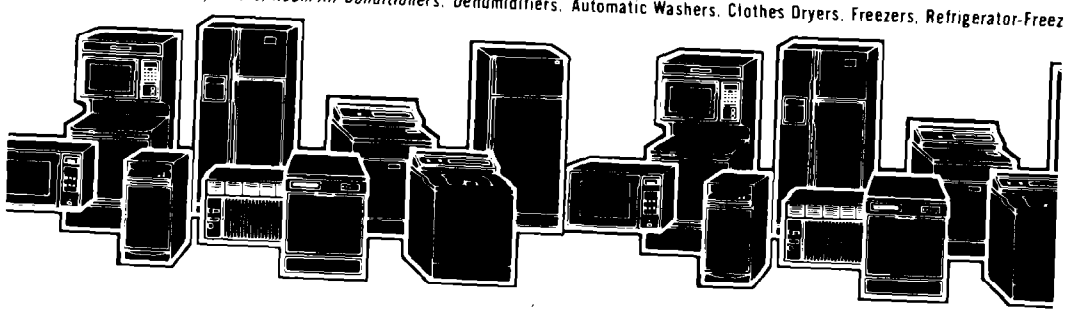
# use&care guide

Whirlpool

# ELECTRIC RANGE

## Models RF0100XR and RF010EXR

rowave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freez



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# Before you use your range

**Read this Use & Care Guide and The Cooking Guide for important safety information.**

**You are personally responsible for:**

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See "Installation Instructions.")
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

**See "Cooking Guide" for important safety and use information.**

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING – When using your range, follow basic precautions, including the following:**

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

**• FOR YOUR SAFETY •**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.**

## – SAVE THESE INSTRUCTIONS –

## Copy your Model and Serial Numbers here

If you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from plate located under the cooktop).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a convenient place.

**Model Number** _____

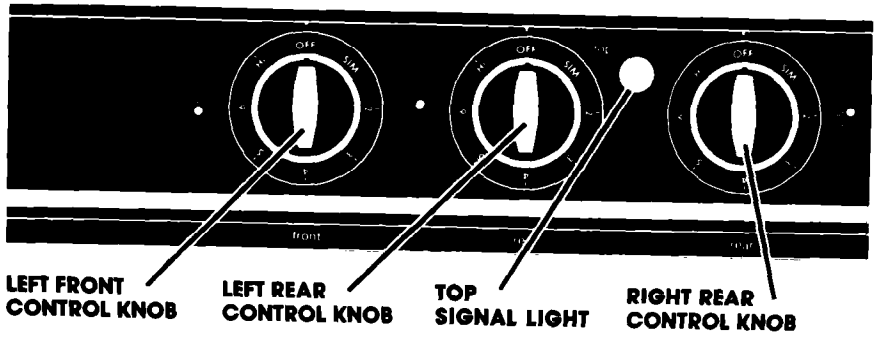
**Serial Number** _____

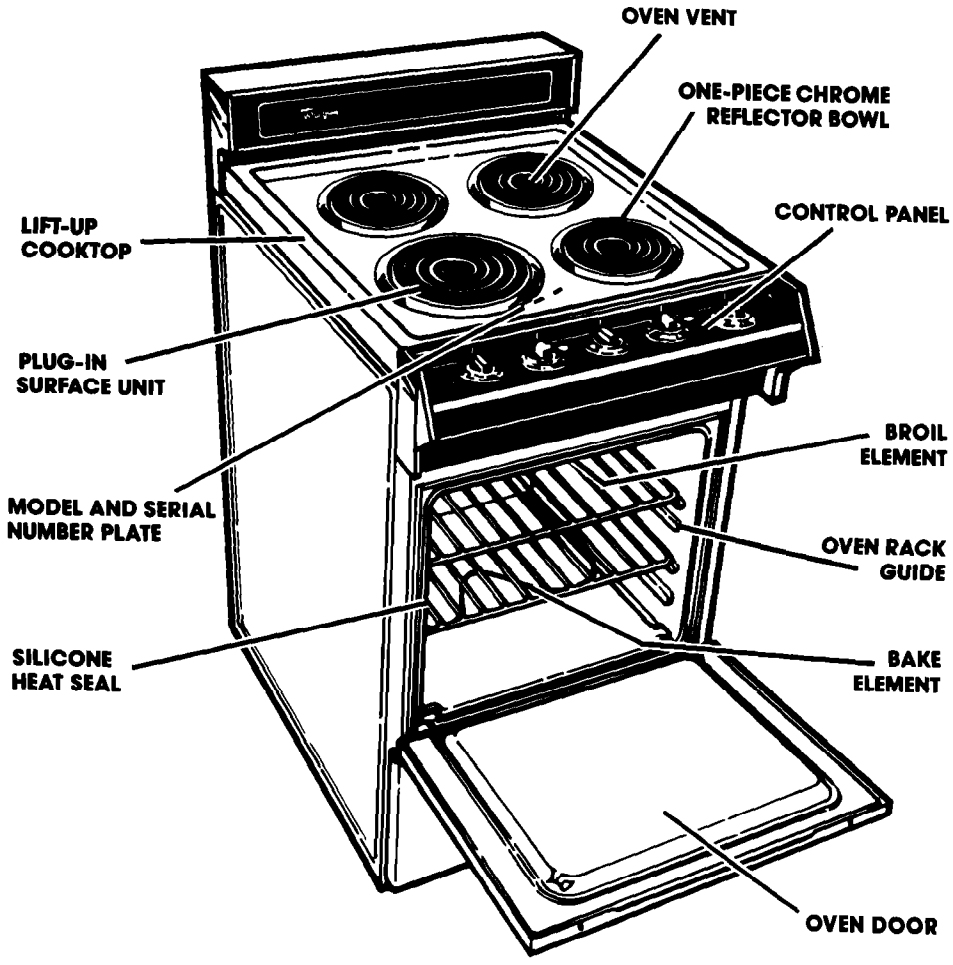
**Purchase Date** _____

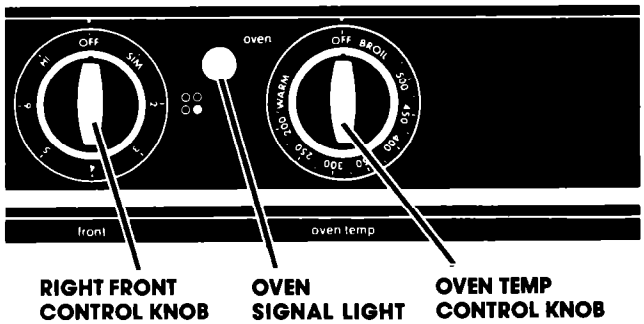
**Service Company/Phone Number** _____

# Parts and features

## Models RF0100XR and RF0100EXR

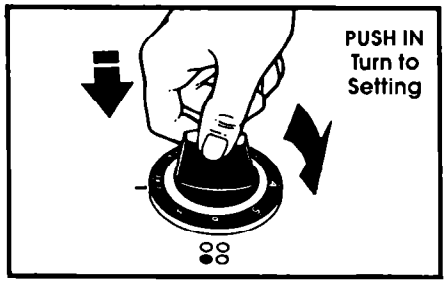





**RIGHT FRONT CONTROL KNOB** **OVEN SIGNAL LIGHT** **OVEN TEMP CONTROL KNOB**

# Using the surface units




**Control knobs must be pushed in before turning** them to a setting. They can be set anywhere between HI and OFF.

## Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

## Signal Light

The Top Signal Light will glow whenever a surface unit is on.

**WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.**

**Until you get used to the settings, use the following as a guide.** For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

**Use HI** to start foods cooking; to bring liquids to a boil.

**Use 5 or 6** to hold a rapid boil; to fry chicken or pancakes.

**Use 4** for gravy, puddings and icing; to cook large amounts of vegetables.

**Use 2 or 3** to keep food cooking after starting it on a higher setting.

**Use SIM** to keep food warm until ready to serve. Set the heat higher or lower to keep foods at the temperature you want.

**CAUTION: The use of the HI setting for long periods of time can damage surface units and discolor chrome reflector bowls. Start cooking on HI and turn control down to continue cooking.**

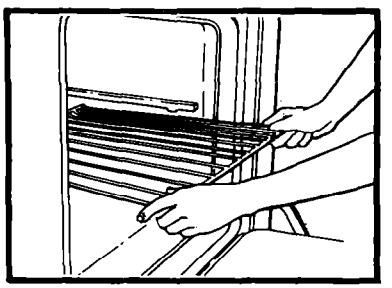
Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

**WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.**

**See the "Cooking Guide" for important utensil information.**

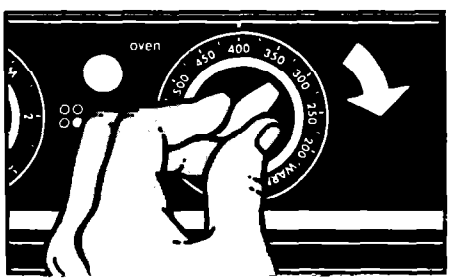
# Using the Oven Controls

## Baking

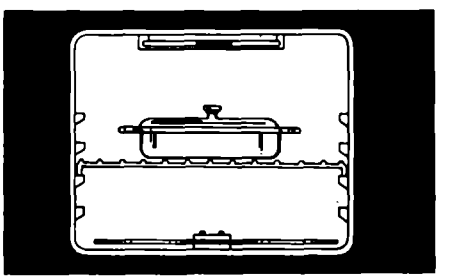


Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out.

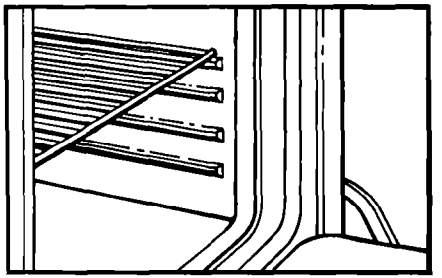



2. Set the Oven Temp Control to the baking temperature you want. The Oven Signal Light will come on. The oven is preheated when the Oven Signal Light first goes off.

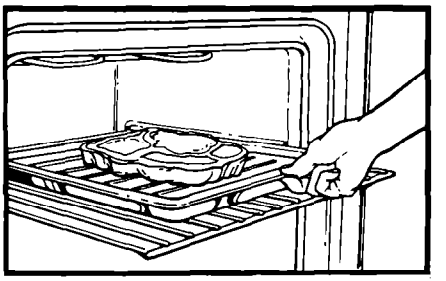


3. Put food in the oven. **NOTE: Oven racks, walls and door will be hot.** During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Signal Light will turn on and off with the elements. **The top element helps heat during oven preheat.**
4. When baking is done, turn the Oven Temp Control to OFF.

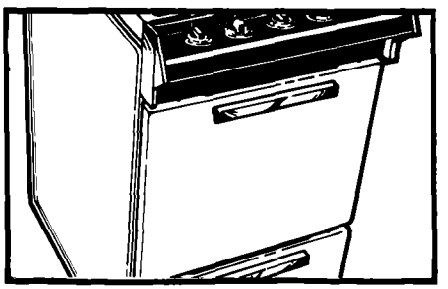
## Broiling



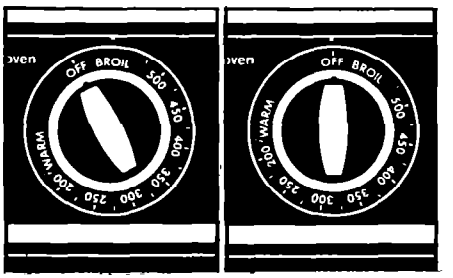
**1.** Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



**2.** Put the broiler pan and food on the rack.



**3.** Completely close the oven door to assure proper broiling temperatures.




**4.** Set the Oven Temp Control to BROIL.

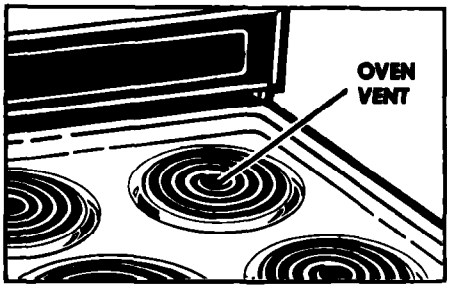
**5.** When broiling is done, turn the Oven Temp Control to OFF.

## The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

**CAUTION: Plastic utensils left over the vent can melt.**

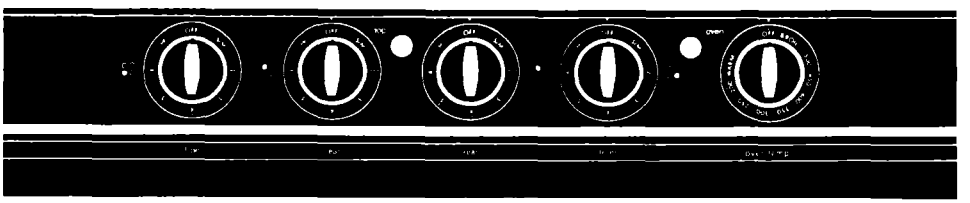
**WARNING: If you leave a utensil on the right rear surface unit, use pot holders when moving it. Pan handles can become hot enough to burn.**




**Do not block the vent.** Poor baking can result.

# Caring for your range

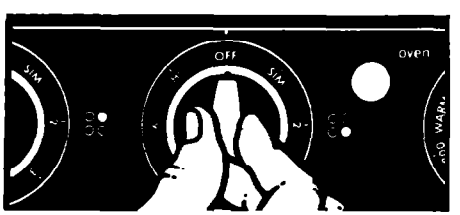
## Control Panel



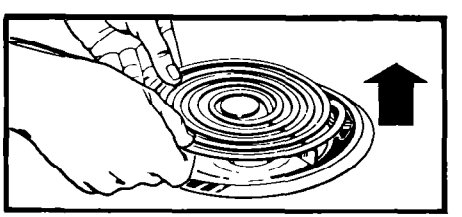
**WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the range is COOL.**

1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. **Do not soak.** Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF.

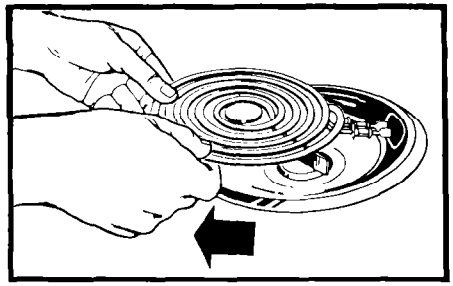
## Surface Units and Reflector Bowls



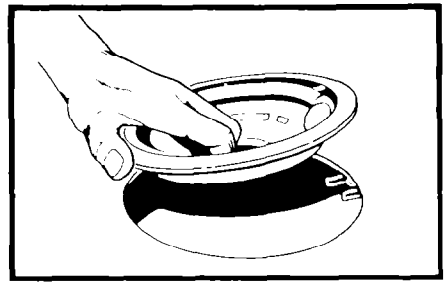

1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF and COOL.**



2. Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.

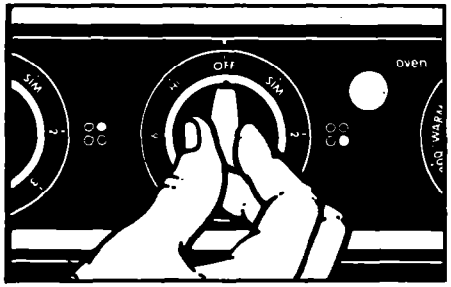


**3.** Pull the surface unit straight away from the receptacle.



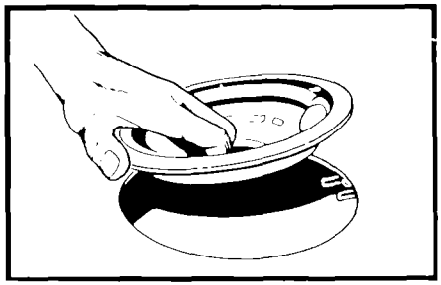
**4.** Lift out the reflector bowl. See Cleaning Chart on page 18 for cleaning instructions.

## Replacing

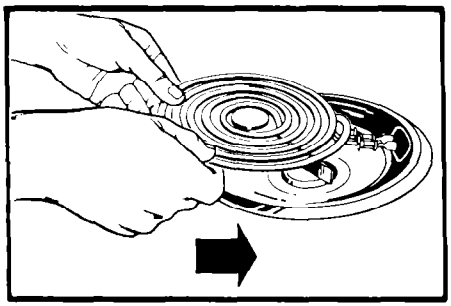



**1.**

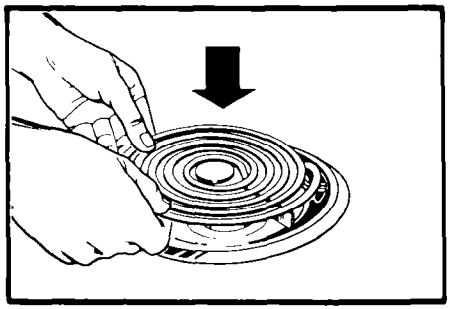
**WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



**2.** Line up opening in the reflector bowl with the surface unit receptacle.



**3.** Hold the surface unit as level as possible with the terminal just started into the receptacle.



**4.** Push the surface unit terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

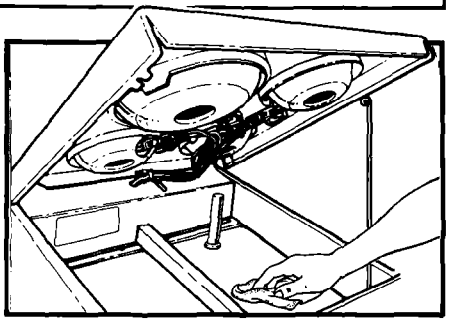
**CAUTION: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.**

**If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it. See "Cooking Guide" for further information.**

## Lift-Up Cooktop

1. Lift front of cooktop and swing-up the support rod.
2. Carefully lower the cooktop onto the support rod.

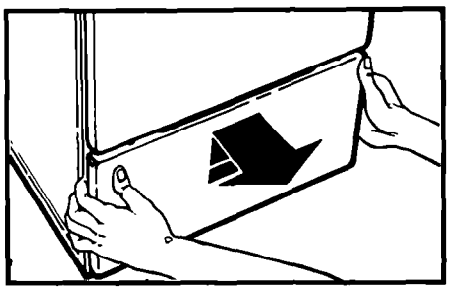
**WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you. Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.**



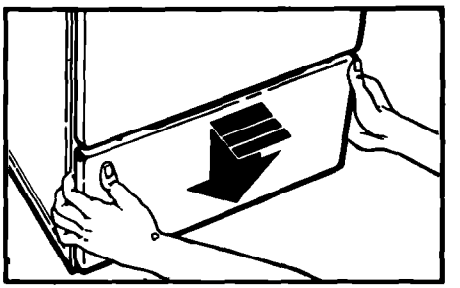
3. Wipe with warm soapy water. Use soapy steel wool pad on stubborn spots.

## The Lower Panel

The lower panel can be removed to help make it easier to clean under the range.



**To remove the lower panel,** lift it up and out.



**To replace the lower panel,** line it up with the bottom of the range, then push in and down to hook it in place.

## Cleaning Chart

**WARNING: To avoid burns, be sure all controls are OFF and the range is COOL.**

| PART | WHAT TO USE | HOW TO CLEAN |
|---|---|---|
| **Exterior surfaces** | Soft cloth and warm soapy water.<br>Nylon or plastic scrubbing pad for stubborn spots. | • Wipe off regularly when cooktop and lower oven are cool.<br>• **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.**<br>• **Do not use abrasive or harsh cleansers.** |
| **Surface units** | No cleaning required. | • Spatters or spills will burn off.<br>• **Do not immerse in water.** |
| **Chrome reflector bowls** | Automatic dishwasher or warm soapy water and plastic scrubbing pad. | • Wash with other cooking utensils.<br>• Clean frequently.<br>• **Do not use abrasive or harsh cleansers.** |
| **Broiler pan and grid** | Warm soapy water or steel wool pad. | • Wash with other cooking utensils. |
| **Control knobs** | Warm soapy water and soft cloth. | • Wash, rinse and dry well.<br>• **Do not soak.** |
| **Control panel** | Warm soapy water or spray glass cleaner. | • Wash, rinse and dry well.<br>• Follow directions provided with cleaner. |
| **Oven racks** | Warm soapy water or soapy steel wool pads. | • Wash, rinse and dry. Use soapy steel wool pads for stubborn areas. |

**continued on next page**

| PART | WHAT TO USE | HOW TO CLEAN |
|---|---|---|
| **Standard oven** | Warm soapy water or soapy steel-wool pads. Commercial oven cleaners. | • Remove door for easier access.<br>• Place newspaper on floor to protect floor surface.<br>• Follow directions provided with the oven cleaner.<br>• Rinse well with clear water.<br>• Use in well ventilated room.<br>• **Do not allow commercial oven cleaner to contact the heating elements, oven seal, or exterior surfaces of the range. Damage will occur.** |

# If you need service or assistance, we suggest you follow these four steps:

## 1. Before calling for assistance...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

**If nothing operates:**
- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?
- Is the Oven Temperature Control turned tc a temperature setting?

**If surface units will not operate:**
- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

**If surface unit control knob(s) will not turn:**
- Did you push in before trying to turn?

**If cooking results are not what you expected:**
- Is the range level?
- Are you using pans recommended in the **Cooking Guide?**
  If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

## 2. If you need assistance*...

**Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:**

**Continental U.S. . (800) 253-1301**
**Michigan ..... (800) 632-2243**
**Alaska & Hawaii (800) 253-1121**

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

## 3. If you need service*...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

**APPLIANCES – HOUSEHOLD – MAJOR – SERVICE & REPAIR**

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

*SERVICE COMPANIES*
XYZ SERVICE CO
123 MAPLE . . . . . 999-9999

**OR**

**ELECTRICAL APPLIANCES – MAJOR – REPAIRING & PARTS**

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

*SERVICE COMPANIES*
XYZ SERVICE CO
123 MAPLE . . . . . 999-9999

**OR**

**WASHING MACHINES, DRYERS & IRONERS – SERVICING**

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

*SERVICE COMPANIES*
XYZ SERVICE CO
123 MAPLE . . . . . 999-9999

## 4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 US-33, North
Benton Harbor, MI 49022

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

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# Notes

# Notes

Whirlpool
Home Appliances

Making your world a little easier.

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ıtomatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Mici